



SINCE 1964

PROFESSIONAL



Cream

All you need to know



Cream: So Versatile





Oldenburger offers chefs, bakers, caterers and pastry chefs around the world a large selection of high-quality cream products as a reliable base for their individual creations.

Made of pure cow's milk, Oldenburger cream products improve sweet and savoury dishes with their delicious natural flavour and creamy consistence. Our cream products are ideal for meeting a wide range of requirements in both hot and cold cuisine while saving valuable time in the kitchen. For sauces, soups, gratins, dressings or desserts, we have the perfect solution.

We have created this booklet to acquaint you with how our high-quality cream products are made, their many uses, and tips and tricks for cooking with them.

Let us inspire you!

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Our recipe for success

From Chefs to Chefs



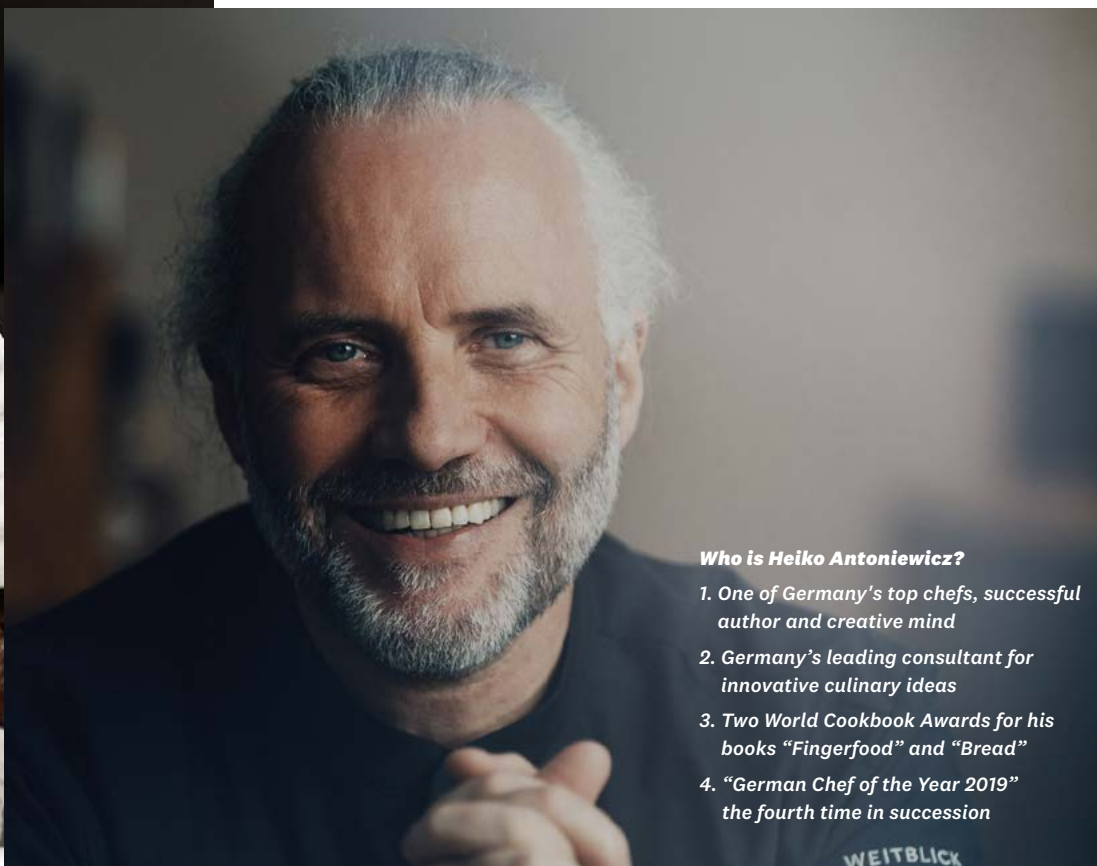
Germany boasts an extraordinary culinary heritage, with a wide variety of regional dishes, diverse international influences, acclaimed chefs and a long tradition of top quality and innovation. Its restaurants are also the world's fourth-most decorated: around 300 have been awarded Michelin stars.

Rooted in Germany. Trusted all over the world.

DMK is Germany's leading dairy company serving the foodservice industry. Its hallmark is award-winning products that have been optimised and fine-tuned based on input from experienced chefs to make them excel in terms of flavour, versatility, usability, physical properties and more.

Oldenburger Professional, DMK's international brand, puts Germany's know-how in the hands of chefs worldwide. It includes a collection of sure-fire recipes: culinary creations which are guaranteed to thrill guests and boost sales. What makes them so special? They have been specially developed by chefs for chefs – including one of Germany's top chefs Heiko Antoniewicz – and tested and approved in kitchens worldwide.

Explore the fascinating variety of modern German cuisine using our high-quality ingredients!



Who is Heiko Antoniewicz?

1. One of Germany's top chefs, successful author and creative mind
2. Germany's leading consultant for innovative culinary ideas
3. Two World Cookbook Awards for his books "Fingerfood" and "Bread"
4. "German Chef of the Year 2019" the fourth time in succession

Heiko Antoniewicz

Brand ambassador and culinary consultant
for Oldenburger Professional

About us

The Origins of Oldenburger





Welcome to Northern Germany: rolling plains and lush green pastures as far as the eye can see, populated with plump, happily mooing cows. The history-steeped city of Oldenburg is nestled in this natural environment. Its mild climate is ideal for the cows' wellbeing and milk production, greatly contributing to the outstanding quality for which Oldenburger is renowned around the world.

The dairy farms which produce fresh milk for our products are privately owned and belong to a cooperative with around 4,500 members. Many of them have been family-run for decades, passing down their knowledge and skills from one generation to the next. And our farmers are proud to know that many other families all over the world enjoy delicious, healthy Oldenburger products made from their milk.



German Dairy Excellence

Oldenburger products impress with natural taste and outstanding quality made with German Dairy Excellence. We supply a wide range of top-class dairy products to more than 70 countries.



Healthy cows give the best milk

The quality Oldenburger is famous for begins at the farm. The cows' housing and feed, the milking process and optimal storage for the fresh milk all play a vital part in ensuring high quality. That's why our farmers, together with expert researchers and scientists, have developed a programme that covers many aspects of animal welfare and sustainable dairy farming: the Milkmaster Programme.

Our Key Figures



5.5
billion euros
in turnover*



Over
10,000
farmers and
employees*



5.5
billion kilos of
processed milk
per year*



20+
sites*

* Status 2023

The Basis of Cream is Milk



Milkfat

Milkfat is an ideal mix of saturated and unsaturated fatty acids.

**1000 g
Full Cream Milk, 3.5% fat
contains approx.:**

Water 875 g

Milk sugar 48 g

Milkfat 35 g

Milk protein 33 g

Minerals and vitamins 7 g

Milk protein

Milk protein contains a large amount of essential amino acids which the body requires in order to form its own protein.

Minerals

Milk contains minerals such as potassium, magnesium and calcium.

Calcium is needed for the maintenance of normal teeth and bones.

Calcium is heat-stable, so its content doesn't vary between UHT and fresh milk.

Nutritious Dairy Products

Due to its high fat content, cream is a natural flavour carrier and also ensures smooth binding.



Whipping cream contains only milkfat, without any vegetable or hydrogenated fats. Oldenburger cream products also contain carrageen, a widely used stabiliser made from red algae. It ensures a homogeneous consistency and prevents the milkfat from rising to the surface.

The calorific value of cream naturally varies depending on its fat content. For example, 100 g of UHT whipping cream has around 292 calories and 30 g of fat.



A Diversity of Creams

Discover the different types of cream.

Cream may not be called cream unless it has a fat content of at least 10%. It has different names depending on its fat content and texture.

The fat content determines how easily cream can be whipped and its stability. Cream must contain at least 30% fat to be whipable. Cream with a higher fat content also usually tastes mellow and better.



Double Cream

min. 40% fat,
a very rich cream,
ideal for fluffy sauces
or parfaits, desserts
or refining soups
and pasta



Whipping Cream

min. 30% fat,
ideal for cakes,
beverages and
ice cream



Coffee Cream

10% fat, UHT
ideal for hot and
cold beverages



Cooking Cream

20% fat,
ideal for soups,
sauces, dressings
and dips





Milk

Fat separated from milk is churned into cream.

Sour Cream

min. 10% fat, ideal for dips, toppings or dressings. Produced using lactic acid bacteria.



Clotted Cream

A thick, almost butter-like cream with a minimum of 55% fat. A British speciality, it goes well with scones and jam.

Crème Fraîche

min. 30% fat, ideal for rounding off soups and sauces. Produced using lactic acid bacteria.



Sour Cream

min. 20% fat, perfect for rounding off soups and sauces. Produced using lactic acid bacteria.

Everything tastes better with fat.

Fat is a flavour carrier, and high-fat products therefore taste better than low-fat ones.

Milky Way

From our farms to your kitchen:
the whole production process

Cream goes through a number of different production steps
before it's ready to be delivered.



Did you know?



8 to 10 litres of our fresh,
high-quality Oldenburger milk
are needed to produce 1 kg
of whipping cream.



1. Separation

After the raw milk has been checked for quality, special centrifuges called separators, spinning at around 6,000 revolutions per minute, are used to remove any tiny suspended particles and separate it into skimmed milk and cream.

2. Pasteurisation

Pasteurisation is a heating process in which milk is heated to 72–75°C for 15–30 seconds. This yields what we call fresh milk, which has a short shelf life. As a minimum, Oldenburger pasteurises the milk used for all of its products. Milk must be heated to make it safe.

3. Adjustment of the fat level

In the next step, skimmed milk and cream are recombined in specific proportions to obtain the right fat content for a given final product.

4. Addition of ingredients

If necessary, further ingredients such as carrageenan are now added to the product. Carrageenan is a mixture of polysaccharides obtained from red algae, used for gelling, thickening and stabilising cream products. It lets fat and liquid combine to form a single homogeneous product, whether it is whipped or not.

5. Ultra-heat treatment

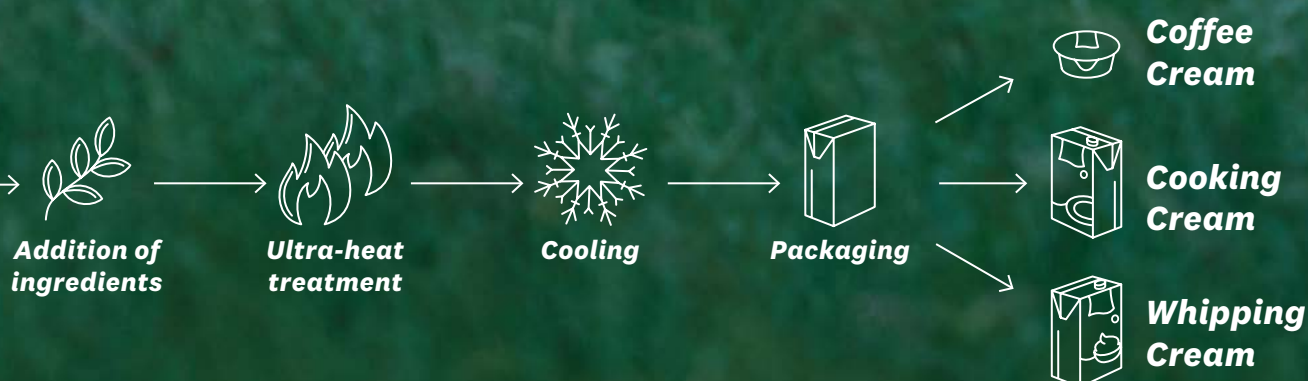
UHT for short. Milk or cream is heated for at least one second at a temperature of at least 135°C. This kills 99.9% of the germs present and makes it possible to keep an unopened product for a long time without refrigerating. This gives our milk a long shelf life so we can also supply it to distant countries. It is not reconstituted from milk powder.

6. Cooling

The product is cooled down again before being packaged.

7. Packaging

It is important for packaging to be done under sterile conditions, to prevent the product from being re-contaminated by germs present in the environment.





Storage

Keep it cool to maximise quality and flavour.

Being a UHT product, Oldenburger Cream can be stored at up to +20°C. To maintain top quality and flavour, however, we recommend storing it at +4°C to +10°C.

Cream used for whipping should be chilled before use for best results. The optimal temperature is between +4°C and +10°C. At room temperature, the milkfat can easily separate from the buttermilk and turn into butter instead of stiff cream.

Cream should be kept refrigerated after opening and used within a few days. Always keep the package tightly closed and keep cream separate from other foods as it tends to absorb odours quickly. Any leftover whipped cream, as well as opened containers containing cream, should be tightly closed and stored at a temperature between +4°C and +10°C.

Unused cream can be frozen in ice cube trays and later added directly to a pot or pan as needed. Freezing reduces the whippability of cream, however, so thawed cream is preferable in warm dishes such as soups and sauces.



Best Practices

Cream enhances sweet and savoury creations, whether they're cooked or baked.

Creams with a higher fat content (e.g. 30–35%) are mostly used as whipped cream for fancy cakes, beverages or desserts. They can also be used for rich cream sauces or gratins. Creams with a lower fat content of 10–20% are not suitable for whipping but can be used for refining and seasoning hot or cold meals and as a coffee whitener.

Cooking

Cream is a great addition to sauces and soups. It binds sauces and makes them nice, rich and smooth. You can use whipping or cooking cream to refine dishes.

Baking

Cream makes wonderful sweet or savoury fillings and spreads. Whipped cream can be used to decorate cakes. For whipping cream, the minimum fat content is 30%.

Serving

Our coffee creamer, individually packaged in just the right amount, is delicious in tea or coffee. Your guests will appreciate this extra attention to detail.

The right machine for each requirement:

Cream dispenser

We recommend using a cream dispenser when a lot of whipped cream is needed, like in cafés, bakeries, ice cream parlours and patisseries. It is filled with cream, which is kept cool until needed and then automatically whipped at the press of a button.

Whipping machine

For moderate requirements, we recommend the use of a whipping machine. It is best to cool the bowl and whisk, as well as the cream, before whipping.

Cream siphon

If smaller quantities are needed, a cream siphon is the best solution. Cream toppings, foams and espumas come out with a great texture for making classic whipped cream, flavoured cream, cold cream desserts or fluffy hot or cold sauces.

Tips & Tricks

Frequently asked questions

How can I prevent cream from coagulating in a white wine sauce?

We recommend Oldenburger Chef's Cooking Cream for acidic cream sauces. We developed this cream specially for such uses. It has a lower fat content, which makes the sauce lighter. If you want to use regular cream, it should have a fat content of at least 30%.

Can you leave whipped cream at room temperature?

If the room temperature is too warm, the cream will stay stiff at first, but will then soon melt and become liquid. Cream should be put in the refrigerator if it is not all consumed right away. The cold will at least delay this process. Always cover the cream in the refrigerator so that it does not absorb any other odours.



What can you do if whipped cream doesn't get stiff?

If the cream doesn't get stiff, it helps to add one or two squeezes of lemon juice or a pinch of salt. It is important for the cream to be cold and for there to be no grease residue sticking to the sides of the blender or bowl. Avoid whipping the cream too vigorously; instead, work air into it gradually. Start at a slow speed and gradually increase it.

Can cream be coloured?

Coloured cream toppings are often a great eye-catcher for cakes or cupcakes. You can use food colouring to give cream any colour you want. Simply add to the cream before whipping it.



Step by Step

Flavouring cream with endless possibilities

It's so easy to keep adding new flavours and colours to your whipped cream. Whip your cream. And flavour it to taste. With dessert sauces, syrups or fruit purées. Just be careful by stirring in the flavours. Stir it in **gently**. Don't wreck the fluffy whipped cream by stirring too fast and too heavy. Whipped cream is sensitive stuff.



1. To make raspberry-flavoured whipped cream, chill the bowl and whisk attachment of your stand mixer. Make sure that the cream and raspberry purée are well-chilled to between +4°C and +10°C.

2. Whip the cream and add raspberry purée to the cream when soft peaks form. If sweetened cream is desired, add powdered sugar or artificial sweetener.



3. When moderately stiff peaks form, the raspberry cream is ready. Keep it chilled until use.

Making a raspberry cream — easy as 1-2-3.

Step by Step

Perfect whipped cream

THE KEY:
Chill all your
Equipment!



1. Before whipping, chill the bowl and whisk attachment in the freezer for about 15 minutes, or in the refrigerator for at least 60 minutes.



2. Fill the mixing bowl no more than halfway with chilled cream.



The cream should be cooled to a temperature of +4°C to +10°C before whipping. Whip the cream in a cool environment for best results.



3. Start mixing at low to medium speed to prevent splashing.

4. When the whipping cream becomes slightly yet noticeably thicker, increase the speed to high.

Peaks as You Need Them

Always depending on the application

Soft Peaks

Perfect for mousses or fluffy cheesecakes



Medium Peaks

Perfect for toppings and fillings





5. Increase the speed to high to obtain the desired peaks more quickly.



6. When the cream has reached the desired consistency, detach the whisk and continue stirring by hand to homogenise it.



7. Soft peaks (left) can be achieved with Oldenburger Whipping Cream 30% fat, or Oldenburger Whipping Cream 35% fat when whipping time is reduced. Cream with 35% fat is required for stiffer peaks (right).



8. The cream is now ready for use. Use a dough scraper or spatula to fill a piping bag with it. Make sure to keep whipped cream chilled at all times.



Stiff Peaks

Perfect for pastries or beverage toppings



It's a matter of time

Peaks depend on the whipping time and the fat content. With our Oldenburger Whipping Cream 35%, all three kinds of peaks can be created — depending on the whipping time.



As a sauce for pasta,
meat and vegetables

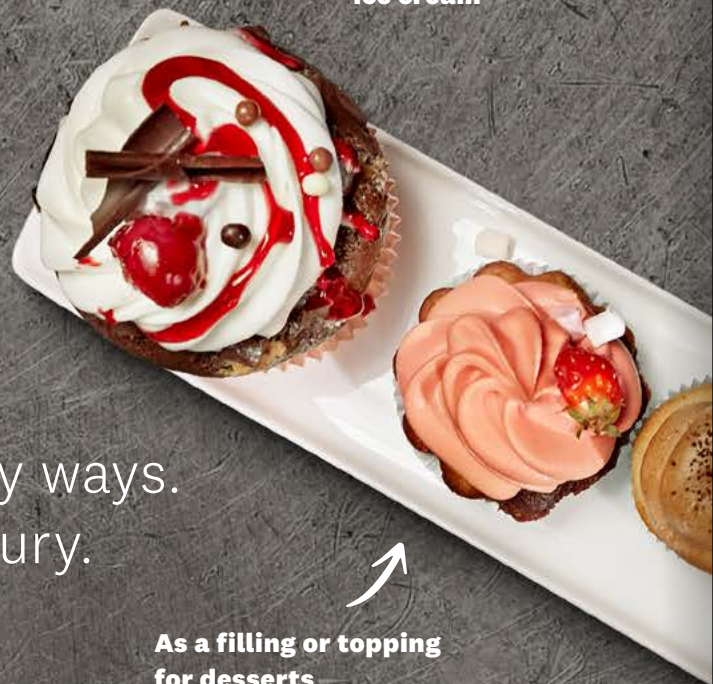


As a base for
ice cream



Serving Ideas

You can use cream in many ways.
Hot or cold. Sweet or savoury.
Pure or whipped.



As a filling or topping
for desserts



As topping on hot
or cold beverages



The Benefits of Using Dairy Cream

Dairy cream is an essential ingredient in the professional kitchen. It delivers unique natural flavour and a soft and velvety texture to both sweet and savoury dishes.

- Cream is “the Original” – made from 100% pure cow’s milk
- Incomparable natural creamy taste
- No artificial flavours or colours added
- High-quality milk fat only, no vegetable or hydrogenated fats, no palm oil
- No greasy after-taste or gummy mouthfeel



- Authentic ivory colour
- Contains nutrients like calcium and vitamin A, B2, C, D, E
- Natural flavour enhancer
- Premium base for culinary masterpieces

Cream Techniques

You can arrange your whipped cream on a plate in many different decorative ways. Let's get creative!

Cream rosettes

Very decorative e. g. on cupcakes or cakes.

Use a piping bag with a closed star-shaped nozzle. Place the nozzle vertically on the dough, spray the cream while applying even pressure in a circular movement to the size you want, then release the pressure and quickly pull the nozzle off the cream.

Voilà!

Then you can decorate the cream with chocolate powder, shavings or balls. We recommend using cream stiffener here.



Cream splashes

Currently in vogue on dessert plates.

Place a spoon of loose whipped cream where you want it on a plate. Then flick the underside of the spoon into the cream so that it splashes over the plate. You can then decorate the middle of the cream splash with a swirl.

Voilà!

This technique also works well with fruit purées. You can create artistic shapes on the plate with these splashes and the cream sprays.






Cream stars

Very decorative e.g. on cakes or desserts.

Use a piping bag with an open star-shaped nozzle. Place the nozzle vertically on the dough, spray the cream while applying even pressure in a slow upward movement to the size you want, then release the pressure and quickly pull the nozzle off the cream.

Voilà!

For example, many small stars next to each other look very nice on a cupcake. We recommend using cream stiffener here.



Cream spots

Very decorative, e.g. on cakes or dessert plates in various sizes.

Use a piping bag with a round nozzle. Place the nozzle vertically on the cake or plate, spray the cream while applying even pressure to the size you want, then release the pressure and quickly pull the nozzle off the cream.

Voilà!

We recommend using cream stiffener here.



Our Cream Heroes

Are you already familiar with these products? They stand out with their reliable quality and natural flavour: modern solutions which make life easier for chefs.

Chef's Cooking Cream **20% fat** **UHT, 1 kg**

Ideal all-rounder for all hot cooking applications like sauces, pasta dishes or casseroles.



Whipping Cream **30% fat** **UHT, 1 kg**

Multi-purpose cream product with a natural creamy taste and authentic ivory colour.



Coffee Cream **10% fat** **UHT, 10 g**

For refining virtually any hot beverage. Preportioned for quick and easy use.



Whipping Cream
35% fat
UHT, 1 kg and 10 kg

Perfect all-rounder for hot and cold applications, consistent quality, ivory colour and natural creamy taste.



Shani Whipping Cream
35% fat
UHT, 1 kg

Perfect all-rounder for hot and cold applications, consistent quality, ivory colour and natural creamy taste.

Performance Whipping Cream
35% fat
UHT, 1 kg

The pastry chef cream for high-quality pastry applications, especially for fancy cakes and beverages.



Which product suits best for you or your client?

It depends on various factors:

- Single restaurant or chain
- High profile cuisine or cost-efficient approach
- 10 or 1,000 dishes a day
- Immediate consumption or long storage
- Personal preferences of the chef

Mozzarella Soup with Tomato and Coriander Pesto





Preparation time
30 minutes



Serves
10 people à 150 ml

Ingredients

Soup

| | |
|--------|---|
| 35 g | tomato paste |
| 900 ml | chicken stock |
| 250 ml | Oldenburger Whipping Cream UHT, 35% fat |
| 35 g | hazelnut oil |
| 250 g | Oldenburger Mozzarella, 40% fat i.d.m., grated |

Pesto

| | |
|-------|------------------|
| 40 g | parsley |
| 20 g | coriander leaves |
| 20 g | anis oil |
| 120 g | olive oil |
| | salt |

Garnish

| |
|---|
| tomato cubes |
| tomato wedge, peeled and with the core removed |
| Oldenburger Mozzarella, 40% fat i.d.m., grated |
| pine nuts, roasted |
| coriander leaves |

Instructions

Making the Soup

Brown the tomato paste in a pan, quench it with the chicken stock and boil down.

Add **Oldenburger Whipping Cream**, hazelnut oil and **Oldenburger Mozzarella** and whip with a hand blender.

Making the Pesto

Coarsely chop the parsley and coriander leaves, add the remaining ingredients and mix.

The Final Touch

Arrange the tomato cubes in a ring in the middle of a soup plate. Roast the tomato wedge with a blow torch and lean it against the tomato cubes. Use an egg ring or similar implement to apply grated **Oldenburger Mozzarella** and scatter roasted pine nuts on top. Pour the foamed mozzarella soup around the centrepiece, dribble some coriander pesto on it and garnish with coriander leaves.



Recommended products

Biscuit Dough with Cinnamon Foam





Preparation time
30 minutes



Baking time
15 – 20 minutes



Serves
10 people

Ingredients

Dough

| | |
|-------|--|
| 180 g | flour |
| 150 g | Oldenburger Butter, unsalted, soft |
| 120 g | brown sugar |
| 1 | vanilla pod |
| 75 ml | Oldenburger UHT Full Cream Milk, 3.5% fat |
| 1 | dash sea salt |
| 75 g | cocoa powder |

Cinnamon Foam

| | |
|--------|--|
| 1 | sheet gelatine |
| 200 ml | Oldenburger Whipping Cream UHT, 35% fat |
| 8 g | cinnamon |
| 15 g | cane sugar |

Garnish

| | |
|-------|-------------------------------|
| 180 g | puréed raspberry |
| 10 g | powdered beetroot |
| 40 g | amber maple syrup |
| 12 g | agar gum |
| | freeze-dried raspberry powder |
| | finely grated dark chocolate |
| | mint tips |

Instructions

Preparation

Spread the flour on a baking sheet covered with baking paper, bake for about 15 to 20 minutes at 120°C and then let cool. Beat the **Oldenburger Butter** and brown sugar in an electric beater until foamy. Stir the vanilla, **Oldenburger Full Cream Milk** and salt together and slowly add the mixture to the foamed butter. Combine the cooled flour with cocoa powder and mix using a whisk. Half-fill glasses with the dough and let stand at room temperature.

Making the Cinnamon Foam

Soften the gelatine in water, then combine with a third of the **Oldenburger Whipping Cream** and the other ingredients. Bring to a boil, then let cool and stir in the remaining cold cream. Pour everything into an iSi siphon, attach one charger, shake gently and refrigerate.

The Final Touch

Mix the puréed raspberry with the powdered beetroot and maple syrup and bind with agar gum. Dribble raspberry sauce down the inside of a cocktail glass. Dip the rim in raspberry powder and dark chocolate to coat it. Put the raspberries and chocolate dough (at room temperature) in the glass. Use the iSi siphon to inject a centred layer of cinnamon foam. Then add another layer of chocolate dough and raspberries. Garnish with grated dark chocolate and mint.

Recommended products



Golden Milk Cake with Dragonfruit



Tips from Chefs to Chefs

The baking tin must be grease-free, as otherwise the sponge cake base will not rise during baking.



Preparation time
35 minutes
plus time to chill



Baking time
35 minutes



Serves
12 people

Ingredients

Sponge Cake

| | |
|-------|---------------------------|
| 4 | eggs, size L |
| 100 g | fine caster sugar |
| 1 | pinch of salt |
| 4 g | powdered turmeric |
| 100 g | all-purpose flour, sifted |

Cream

| | |
|---------|--|
| 1 l | Oldenburger Performance Whipping Cream UHT, 35% fat |
| 175 g | fine caster sugar |
| 2 tbsp. | vanilla paste |
| | simple syrup |

Garnish

| | |
|---|-------------------|
| 1 | fresh dragonfruit |
| | gold sugar |

Instructions

Preparation

Preheat the oven to 170°C without fan and 10% humidity. Place the eggs, sugar and salt in the mixing bowl of a planetary mixer and blend at low speed for one minute. Increase the speed to full and beat for 10 minutes until very fluffy and light in colour. Add the turmeric powder and beat for another minute to mix. Gently fold in flour. Place sponge mix in paper lined 18 cm springform, bake for 35 minutes. Cool on rack, remove from pan cool completely and place in fridge, wrapped in cling film over night before proceeding.

Pour the sponge mix into a paper-lined 18 cm springform pan and bake for 35 minutes. Cool the cake on a rack; after it has cooled completely, take it out of the pan, wrap it in cling film and refrigerate it over night before continuing.

Assembly

Beat the **Oldenburger Performance Whipping Cream** and sugar until soft peaks form, then add the vanilla and continue beating until stiff peaks form. Chill.

Slice the cake horizontally into three layers of equal thickness. Put the bottom layer in a cake ring and generously brush it with simple syrup, then spread $\frac{1}{3}$ of the cream onto it. Place next layer on top, brush generously with syrup and add $\frac{1}{3}$ of the cream. Repeat with last layer and more cream, reserving at least half of the remaining cream to garnish. Gently press cake to even out. Chill for 3 hours and frost with cream.

The Final Touch

Garnish cake with cream, dragonfruit cubes and slices and gold coloured sugar.



**Recommended
product**

Prawn Laksa



Tips from Chefs to Chefs

Easy twist: replace the fish stock with chicken stock, the prawns with chicken fillet and you'll get a tasty chicken laksa.





Preparation time
60 minutes



Serves
10 people

Ingredients

Laksa

| | |
|---------|---|
| 1.25 kg | prawns |
| 250 g | coconut oil |
| 1.25 l | water |
| 10 | lemongrass stalks, chopped |
| 1½ | pieces of star anise |
| 375 g | tofu |
| 50 g | ginger, cut into very fine strips |
| 875 ml | fish stock |
| 125 g | red curry paste |
| 875 ml | Oldenburger Chef's Cooking Cream UHT, 20% fat |
| 2½ | bunches of coriander |
| 500 g | glass noodles |

Garnish

| | |
|-------|------------------------------------|
| 500 g | soybean sprouts |
| 10 | spring onions, cut into fine rings |
| 125 g | roasted peanuts |
| | coriander |

Instructions

Making the Laksa

Peel the prawns all the way to where the tail begins and de-vein them. Brown in some coconut oil and lightly salt, then keep them warm.

Dilute the juice from the prawns with the water. Bring to a boil, add the lemongrass and star anise and boil down by half. Strain the stock and put it aside. Cut the tofu into cubes measuring 2×2cm, fry in the remaining coconut oil until golden yellow on all sides and put it aside.

Mix the lemongrass stock with ginger, fish stock and red curry paste and reduce the heat. Add the **Oldenburger Chef's Cooking Cream** and tofu and let simmer for three to five minutes. Finely chop the coriander and mix it in along with the prawns. Let steep for two minutes. Cook the glass noodles according to the instructions on the package and strain. While still hot, portion them into bowls and fill them up with soup.

The Final Touch

Garnish with soybean sprouts, spring onions, roasted peanuts and coriander.



**Recommended
product**

Smoked Black Tea with Milk and Chocolate Foam





Preparation time
20 minutes



Serves
10 people

Ingredients

Smoked Black Tea

1 l water

15 g Lapsang Souchong smoked tea

Chocolate Foam

300 ml *Oldenburger Whipping Cream UHT, 35% fat*

500 g dark couverture, finely grated
vanilla flavour and hazelnut oil
to taste

Milk Foam

400 ml *Oldenburger UHT Skimmed Milk, 0.3% fat*

50 ml hazelnut syrup

Garnish

10 g hazelnut flakes

Instructions

Preparation

Bring the water to a boil and let the tea steep in it for 5 minutes. Then strain it and keep it warm.

Making the Chocolate Foam

Heat *Oldenburger Whipping Cream* and dissolve the couverture in it. Flavour with vanilla and hazelnut oil. Pour the cooled chocolate cream into a cream siphon and carbonate it.

Making the Milk Foam

Mix the *Oldenburger Skimmed Milk* with the hazelnut syrup, pour into a iSi siphon and double carbonate it.

The Final Touch

Pour the tea into a glass, then add the chocolate foam and finally the hazelnut milk foam. Serve garnished with hazelnut flakes.

**Recommended
products**





PROFESSIONAL



Looking for More?



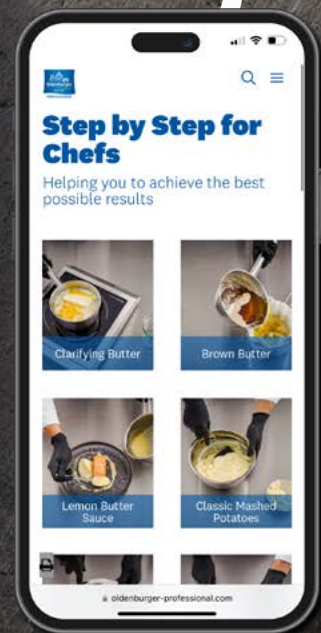
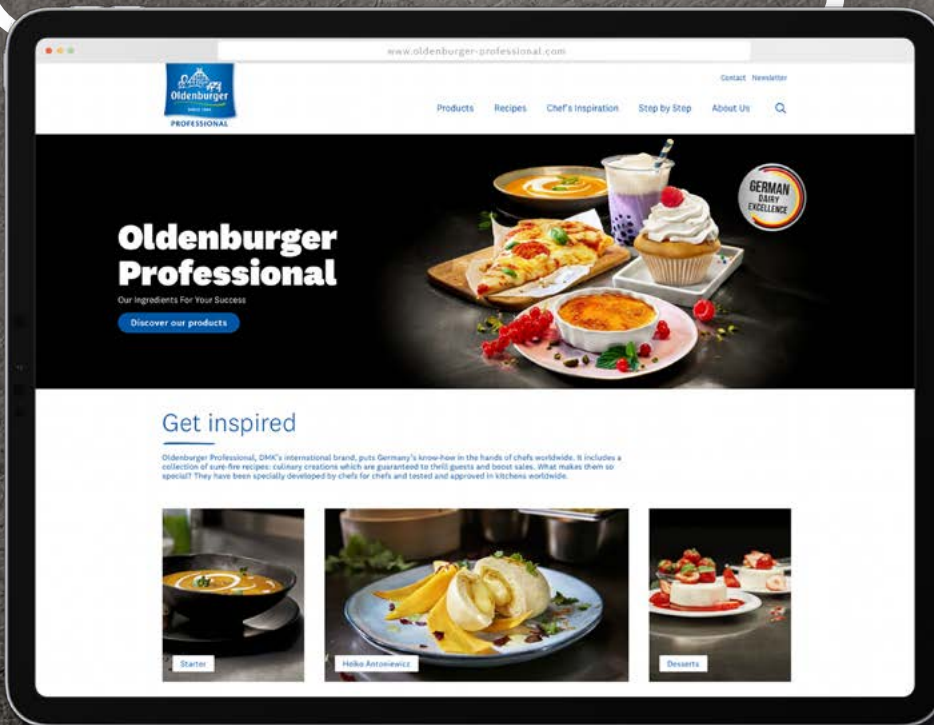
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with our products



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